What's Cooking at the Emiyas' Today?

衛宮さんちの今日のごはん

漫画：TAa　原作 TYPE-MOON　料理監修・日野まこと

■THE TINY PRINCESS ARRIVES!

Ah, Illya?

If you don't already have plans, could you drop by our place this weekend?

Fujimura House

Ch. 2: Spring Scattered Sushi

...Was the invitation I got from Taiga.

So, I graciously decided to pay them a visit.

I wonder if she's almost done.

hum hum

But then as soon as I got there,

she made me change into these clothes...

Illya, don't ask any questions just eat this

Uh, what?

So, Taiga?

Ooh!

Excuse me, Miss Taiga,

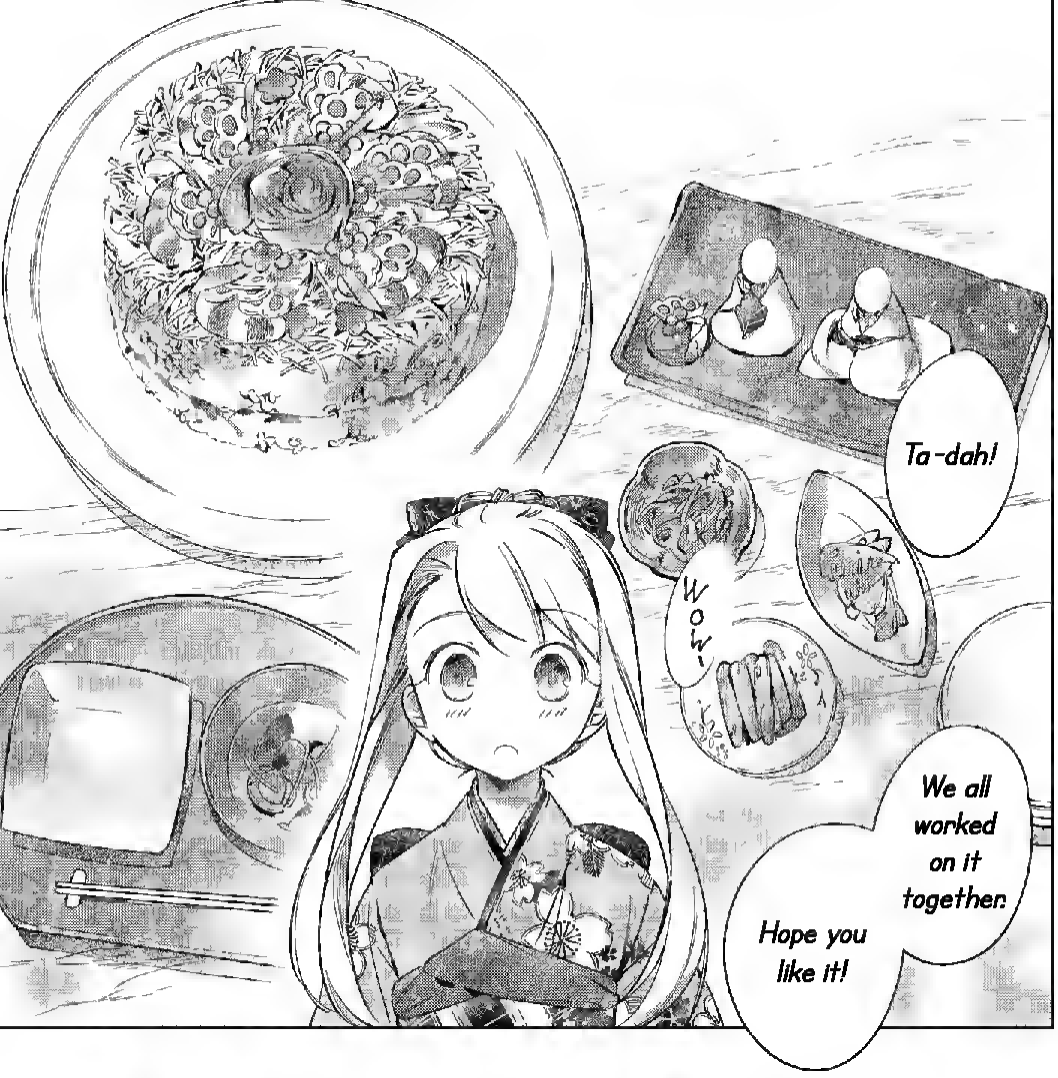
We've finished.

Can you explain what's...

O-Oh...
Hehe
Quite nice, isn't it?
Good job!
Wow, perfect! Looks great!
It's a surprise!
Taiga I want an explanation.
okay
Now that you're all ready, let's get moving.
Go where?
!!
Nice reaction!
I'm glad you could make it, Illyasviel.
Oh that looks quite beautiful on you.
Saber?
Sorry to keep you waiting!

? ?
It will not be very far, but allow me to escort you.
Your hand, please.
Welcome, Illya!
Wow!
So pretty!
fidget
This is just Shiro's house.. And why are you and Rin in on this too...
You all are up to something, aren't you?
Oh don't be like that. Come this way.
That's your own fault
She doesn't have an ounce of trust for me
Hmph
In here
The living room?
Slide...

I definitely wasn't using it as an excuse to get people to make tasty food, nope!
I figured it might be fun to let you experience some Japonese culture!
Yes, you were, don't lie.
And the rest af us actually did all the wark.
They're called "Hina Dolls"
These are really detailed despite being so small.
It's March third, the "peach festival" Hinamatsuri.
It's a day ta celebrate and pray far girls' health and happiness.
Thanks ta yaur and Sakura's help.
Yep, we're gaad ta ga.
Oh come on, you should be used to that by now. Anyway, is everything all set up?
Though I'll admit it feels a little awkward being the only guy here.
Shirou!

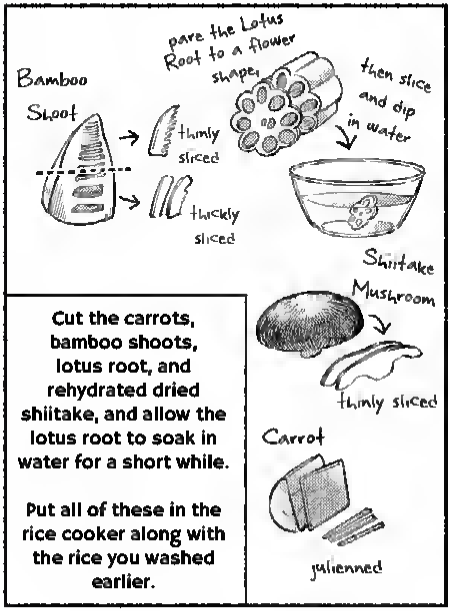

Ta-dah!
Wow!
We all worked on it together.
Hope you like it!

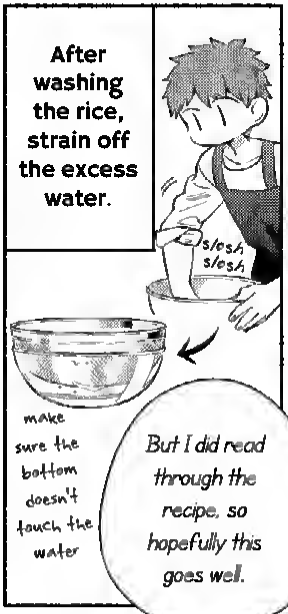
Earlier...
...And that's the plan! I got stuff to get ready, so I'm gonna head out!
Psh!
Make sure you get Saber to head over to our place when it's time!
Sure thing. We'll take care of stuff here.
See you soon!

not sure why but
blush
O-Or... That's good?
Huh?
You don't like these kinds of things?
W-Well, no. I guess I like them too...
This is kind of exciting, isn't it?
I bet Illya will be surprised
So you're the type to get really into this stuff, huh?

I will stand by until the time comes!
Sounds good!
Sir...

Right, please do.
Sakura, can I help?
Fujimura-sensei brought the Hina Dolls over
I-
I'll start on the decorations!


Bamboo Shoot
thinly sliced
thickly sliced
pare the Lotus Root to a flower shape,
then slice and dip in water
Shiitake Mushroom
thinly sliced
Carrot
julienned
Cut the carrots, bamboo shoots, lotus root, and rehydrated dried shiitake, and allow the lotus root to soak in water for a short while.
Put all of these in the rice cooker along with the rice you washed earlier.


After washing the rice, strain off the excess water.
s/osh s/osh
make sure the bottom doesn't touch the water
But I did read through the recipe, so hopefully this goes well.

Alright then, I guess I'll start on the chirashi sushi.
I don't really have much experience with Hinamatsuri food...

Beat the eggs, add salt and sugar, and make a thin omelette.

① Put the eggs through a fine-meshed strainer

② Coat the pan with slightly more oil than usual, and heat with a medium-to-high flame

③ Place the hot pan on a wet cloth to spread the heat evenly

tsss

③ Put the pan back on the stove and remove excess oil. At a lowish flame, just enough to make the eggs sizzle, add the eggs while lightly rocking the pan to ensure they are spread flat and evenly

Next... is the sliced omelette.

these are pretty tough to make

Add water to just below the mark, then add soy sauce, sake, mirin, and the water used to rehydrate the shiitake. Turn on the rice cooker.

Normally you'd cook the ingredients separately here, but this time you can just toss them all in the rice cooker to make things easier.

Beep

Remove the string from the snow peas, then lightly boil them and the decorative carrots and lotus root in salted water.

The peas only need about 30 seconds

After, add some sake to this pot and use it to cook the shrimp.

Once the omelette is cooked, let cool and slice into thin strips.

tnk tnk

Move the contents of the rice cooker to the sushi tub.

Then after removing the shrimp, pour out all the sushi vinegar over it.

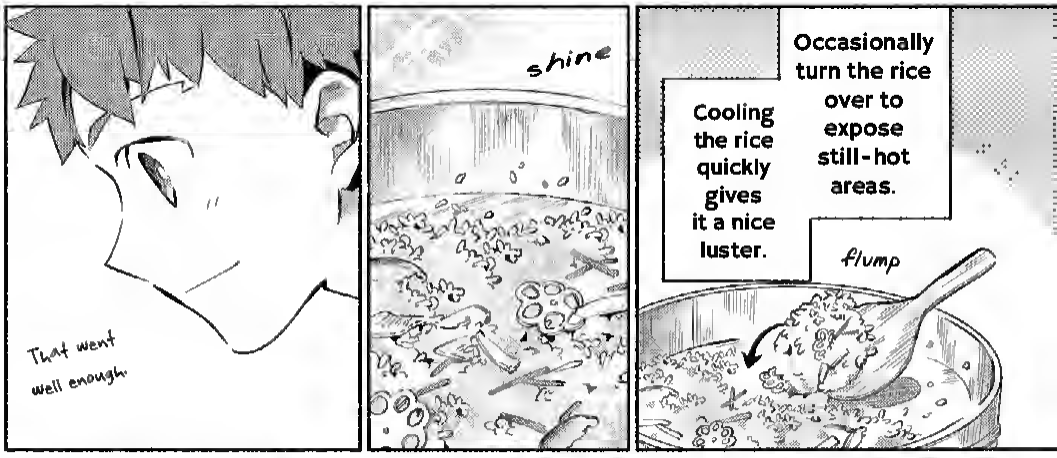
...Where the heck did Fuji-nee get this sushi tub, anyway?

fwoosh

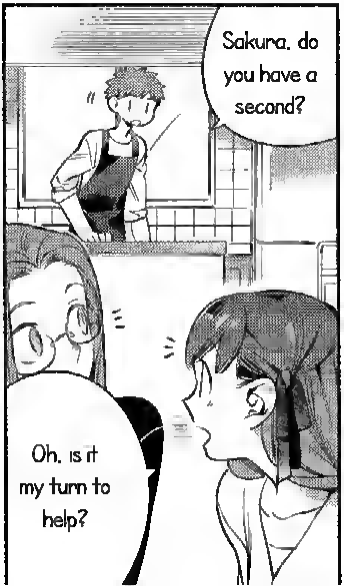
Oh, this is done.

Take the cooked shrimp and let them soak in the sushi vinegar (rice vinegar+ salt+sugar) while still hot.

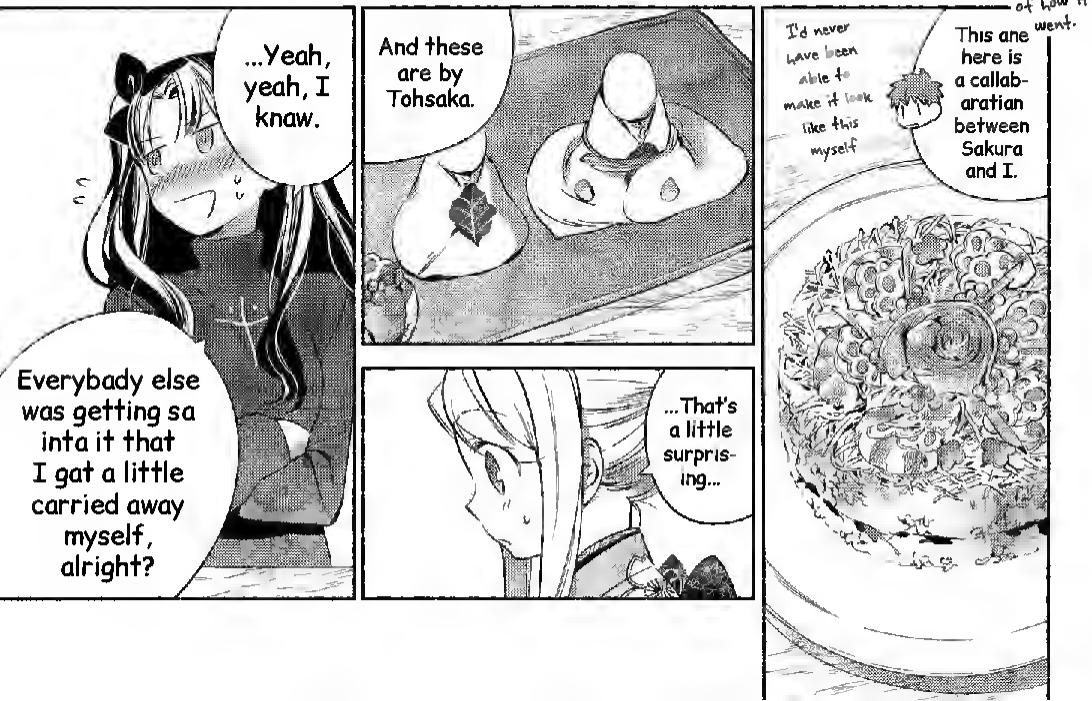
Once it starts becoming more difficult to move the paddle through the rice...
Stop mixing and use a fan to cool it.
If you keep mixing, it will smush the rice.
flap flap flap
Oh.
Mix the rice as though making cuts through it.
slice slice slice


That went well enough.
shine
Occasionally turn the rice over to expose still-hot areas.
Cooling the rice quickly gives it a nice luster.
flump

I'll do my best!
Leave it to me! I have an idea I wanted to try.
I want the presentation to look nice and cute, so could I ask you to take care of that?
Sure is.


Sakura, do you have a second?
Oh, is it my turn to help?

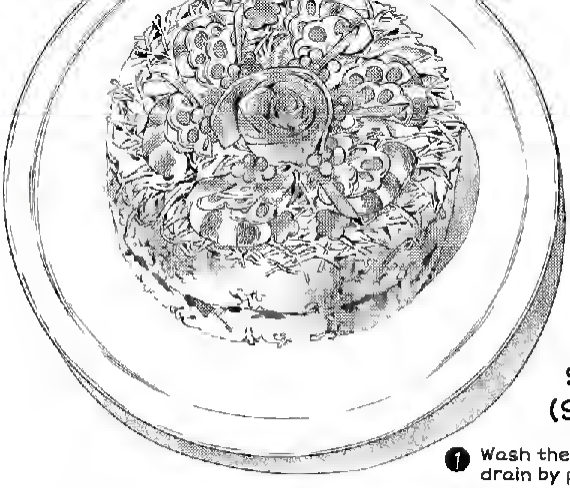
Sure. the more stuff we've got the better!
Hang on. we'll be out of the kitchen soon.
Well. yeah. just a little something. Seeing the Hina Dolls gave me an idea...
What. you're going to make something too?
...Hey. Emiya?
Would you mind if I borrowed the kitchen for a bit too?
After that's done is fine
Oh yes, please do! Illya and the others should be arriving soon, I think.
Sakura, since you're handling the rest of the main dish, I'll get to work on the sides, okay?

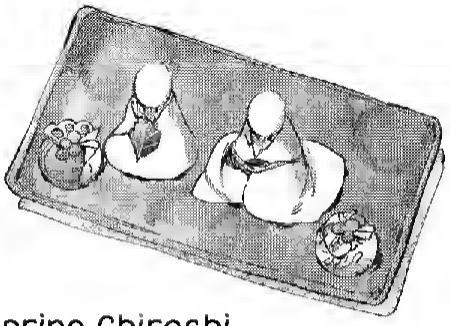

...Yeah, yeah, I knaw.
Everybody else was getting sa inta it that I gat a little carried away myself, alright?
And these are by Tohsaka.
...That's a little surpris-ing...
I'd never have been able to make it look like this myself
This ane here is a callab-aratian between Sakura and I.
...is kind of how it went.

chomp
Right, thank you.
Um...
I appreciate it...
Here.
Now forget about me, and let's start eating.
I can serve it if you want, Nee-san?
Ah, jeez
smile
How wonderful! Today's meal is even more eloborote thon usual.
Oh my... The corrot ond lotus root ore cut into flowers.

Making a flower out of the salmon sashimi, nice work!
Hey~ Shirou~ This is amazake isn't it?
Isn't there any shirozake?
Cmon shirozake~ Alcohol~
No. Just deal with it for today
Ahaha
...Trying to surprise me...
You've some nerve.
Illya?
...But, well,
I guess stuff like this can be fun sometimes too.

Huh?
I haven't heard your opinion on these clothes yet.
But more importantly, Shirou.
Boo~
glad to hear it
Well I mean I guess it's cute-
Woah!
jump
Ehehe~ Thank you~
Hey, Illyasviel, what are you~!
Spring is almost here!
NEXT CHAPTER COMING ON 5/3!





Spring Chirashi (Scattered) Sushi

[Ingredients] (serves 4)

Rice	3 gou
Carrot	1/2
Lotus Root	100g (a small root is best)
Bamboo Shoot	100g
Dried Shiitake	4
Eggs	3
Shrimp	8 (~200g)
Snow Peas	12 (~30g)
Sakura Denbu	30g
Nori	1 zenkei
Salmon Roe	80g
Sashimi Salmon	~120g to 180g

(Seasonings)

A	Soy Sauce	1 tbsp.
	Sake	2 tsp.
	Mirin	1 tbsp.
	Water from Shiitake	1 tbsp.
B	(for kinshi tamago)	
	Salt	a little
	Sugar	2 tsp.
C	(for sushi vinegar)	
	Rice Vinegar	6 tbsp.
	Sugar	5 tbsp.
	Salt	1/2 tsp.

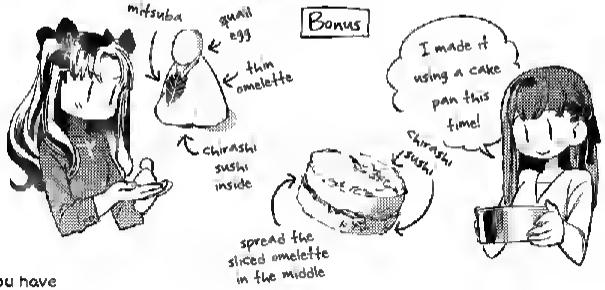
(+1 tbsp of sugar if you like it sweet)

◎ Vinegared Rice tip:

Vinegar should be 10% of how much rice you have

If you increase/decrease the amount of rice, divide the weight by 10 to find out how much vinegar to add

1. Wash the rice, then allow excess water to drain by placing it in a strainer or similar.
2. Cut the carrots, lotus root, bamboo shoots, and rehydrated shiitake.
   Let the lotus root soak in water immediately after cutting to remove scum. (Keep the water used to rehydrate the shiitake, as that will get used later.)
3. Put the rice from 1 into the rice cooker, with slightly less water than recommended for 3 gou, then add the cut ingredients from 2 and the seasonings from A, and start the cooker.
4. Add the seasonings from B to the eggs and make the thin omelette. Slice thinly to make kinshi tamago. (Putting the egg through the strainer is to cut the whites and prevent them from forming white spots in the final omelette.)
5. Remove the strings from the snow peas, and lightly boil them together with the decorative carrots and lotus roots in salt water, then let cool. Add some sake to that same pot, and cook the shrimp in it. Once the shrimp are done, put them in C while still hot.
6. Take the cooked ingredients from 2 and move them to a large bowl or plate, then remove the shrimp from the sushi vinegar C and pour it over them.
7. Quickly mix with the rice paddle with vertical cutting motions. It should cut through easily at first, but once it becomes more difficult, stop mixing and use a fan to quickly cool the rice. Occasionally flip the rice to expose warm areas to the fan, but do not mix any further.
8. Finish it off by arranging on a serving platter with the sliced omelette, shrimp, snow peas, salmon roe, salmon sashimi, sakura denbu, nori, or whatever else you want!



Credits:

Based off original work by: Type Moon
Manga by: TAa
Culinary supervisor: Tadano Makoto

Notes:

Hinamatsuri! Sometimes also called Girl's Day.
Basically the tradition is you put out special old-school dolls (Heian Period themed, made specifically for this day), eat fancy-looking good food, and drink sweet sake.

Also the title of a great manga you should go read.

"Chirashizushi" (aka Chirashi Sushi, Tossed Sushi, Scattered Sushi), is a type of sushi where instead of having little premade pieces of sushi, you have a big ole bowl with sushi rice, raw fish, and various other ingredients (as seen in the chapter) in it all served together cool.

It's a great dish to make at home and have at a family meal.
I'm honestly not a sushi person myself, but even I love having this stuff with a group.

The older lady in the beginning is someone who works at Taiga's family's place; remember, her family runs a *totally legit business*.
Kimono, like what Illya was wearing, are actually really hard to put on correctly by yourself if you don't have a lot of experience, so that lady was helping.

Shiitake mushrooms are common in a lot of Japanese cuisine, and are often purchased dried. A lot of the time, when cooking with them, you let them soak in water to rehydrate; the water that now has a bunch of shiitake juice(?) in it is also handy for adding flavor and umami to stuff.

Bamboo shoots are the sprouts of bamboo trees.
Basically soft, edible wood! It's good!
They show up in a lot of Asian food, and Japan is no exception.

The pan used to make the omelette is a special one designed specifically for making omelettes. The flat sides and curved ends make it easy to get the nice rolled shape you see in dishes like dashimaki, which I wrote about in the notes for chapter 17 of Nomi Joshi, if you're interested.

The "sliced omelette" dish is actually called "Kinshi Tamago," or "fine egg strips." By making a very thin omelette and slicing it up, you get basically little golden strings of omelette that are great for making a dish look fancy.

Rice vinegar is a relatively sweet vinegar made from...rice.
It's used in, among other things, the special vinegar used to make sushi rice (hey, sushi isn't just plain rice + raw fish, who knew?).

Shirozake is a sweet sake often had on Hinamatsuri (by adults since it has like 9% alcohol content). Amazake is a sweet sake that has basically no alcohol, and so is what minors typically drink on these sorts of occasions.

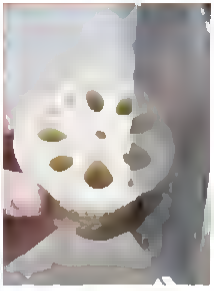
One "gou" of rice is about 150 grams.
One "zenkei" of nori is one 21cm x 19cm sheet.

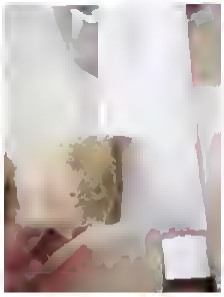
Denbu is typically made of (usually fish) meat that has been boiled and shredded and then cooked again. Sakura Denbu has been colored pink to make it pretty, as it's often used to make a dish look brighter. It's also usually sweeter.

Lotus root

Lotus root being cut to look like a flower when sliced.

wiseGEEK





Hina Dolls

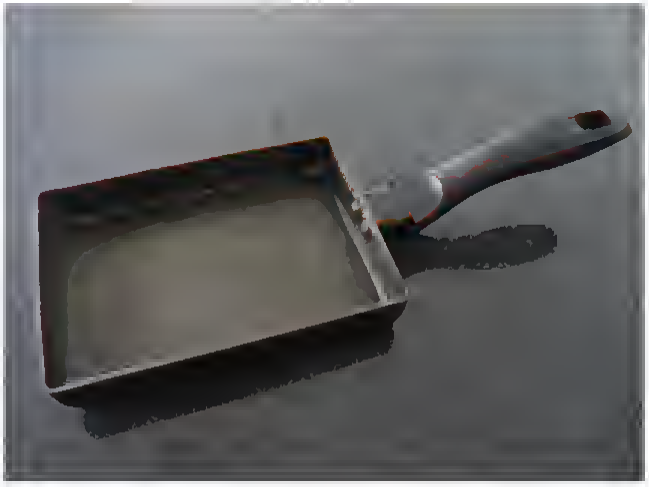
More
Hina Dolls

Example of
especially
fancy
Hinamatsuri
food

Real life
example of
the edible Hina
Dolls that Rin
made.

Thin Omelettes

Thin Omelettes, Sliced Thinly



That pan for omelette making

Some bamboo shoots in various stages of preparation

"Kinusaya" or Snow peas

Nori
(flattened seaweed)

and in soup

Amazake. It often has the fermented rice left in it, which is interesting. Pretty tasty, especially when served piping hot outdoors at a shrine on New Year's.

Shirozake. Looks similar, but unlike amazake is alcoholic, so not something for the kids to be drinking.

A sushi tub (sushi-oke) and paddle

Some examples of Chirashizushi

And a "Cooking with Dog" episode where they make it:

https://www.youtube.com/watch?v=u0_mkLAxvC4